



ACTIBREAD 3 SYST3M 6 (6X1)

Natural sourdough powder starter made from durum wheat flour, perfect to make bread, pizza, focaccia and savory snacks by straight dough method. Specially developed to guarantee all fermentation properties of sourdough, without needing the addition of fresh yeast. ACTIBREAD 3 SYST3M will lend bread the typical aroma of natural sourdough, as well as great volume and tempting golden-brown crust. It will also provide long lasting fragrance and texture.

PRODUCT DETAILS

COD 01090625

CLAIMS

DIRECTIONS FOR USE

add ACTI BREAD 3 SYST3M in doses of 4% of the flour quantity.

Detailed information on the several way of using are available on our web site www.irca.eu in the section "Recipes".

TECHNICAL DENOMINATION

semifinished product for bakery.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

